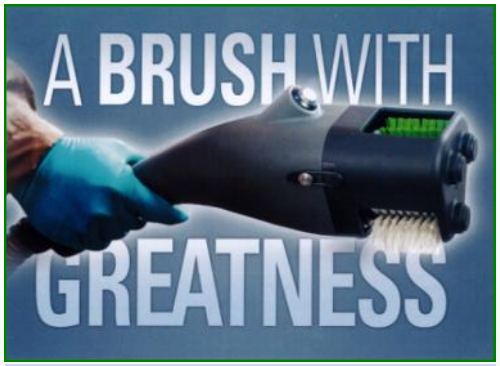
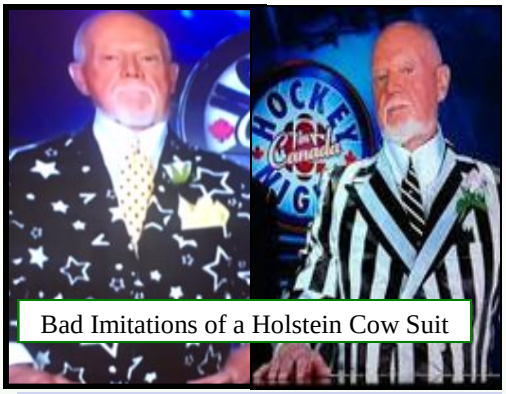
PACIFIC MOO BIZ

Newsletter Volume 33 No.6
JUNE 2017



PACIFIC DAIRY CENTRE

THE RIGHT CHOICE


Bad Imitations of a Holstein Cow Suit

FUTURE COW BRUSH (shown above)

The Future Cow Prop System from GEA accomplishes multiple pre-milking procedures in one easy step. The system features a soft mechanical brush unit that gently washes, cleans, stimulates and dries all in one visit to the cow. Cows receive superior stimulation and consistent prep procedure, no matter who is milking. Dairy milk producers can potentially reduce labor costs and can certainly reduce operating costs by eliminating towels and laundry. The goal of improved teat health and milk quality is accomplished with consistent durable, soft, multi-layered brushes that accommodate all teat lengths and ensure teat-ends are properly cleaned before the claw is applied for milking sets.

COMFORT ZONE

Where is your "comfort zone" or better yet where is your cows "comfort zone"? Probably "Comfort" is the most used word in the Dairy Industry today. What is comfort? It is a feeling of good, quietness, future confidence, calmness, health, peaceful atmosphere, consistent routines with good food and lodging. Whether a conventional milking barn or a robot barn there should be no difference in all of the above attributes. Both barns should have:

- **Quiet equipment.**
- **Gentle cow handling.**
- **Good feed kept fresh & available.**
- **Clean, roomy, dry beds.**
- **Good ventilation.**
- **Minimal intervention with cows.**
- **Extra space everywhere.**
- **Hidden separate treatment areas.**
- **Slow consistent routines.**
- **Rewards for people and cows.**
- **Minimized stresses.**
- **Calmness with quietness, 24-7**

BLUE EXPLANATION

As many people have noticed in agricultural publications, GEA is showing up in ads, etc. in "Blue" colors. The truth is GEA's company colors for all their divisions including processing equipment is Blue. The Ag equipment side of GEA - Westfalia - Houle has always been green and will remain that way. Ads, company stationary and truck markings will show Blue. We will also certainly keep on using our historic coloring in various ways with green, grey and even dark blue for CST Slurrystore. It is good to be a colorful company.

TASTING MILK

Milk definitely has a recognizable flavor that we all know and love, cool or warm. But many things can effect the taste. With some research , here are just a few of these:

- **Stress in barns**
- **Long storage times.**
- **Dry forms of ration.**
- **Milking more than twice a day.**
- **Feed flavors.**
- **Foul air in poorly vented barns.**
- **Stored milk can absorb odors.**
- **Ketosis in cows.**
- **Extra fresh cows.**
- **Sanitizing agents.**
- **Advanced days in milk.**
- **Poor cooling system.**
- **Too much fatty acids.**
- **Too much agitation.**
- **Composition of water.**
- **Draining of equipment.**
- **Freezing milk.**
- **Low Vitamin E in feeds.**
- **Feeding high levels of vegetable fat.**
- **Iodine in feed and equipment.**
- **Not drying teats.**
- **Mixed in Milk Tank with another.**
- **Old rubber and gaskets.**
- **Mycotoxins in feed and bins.**
- **Foot bath absorptions.**

FIRST GLASS BOTTLES

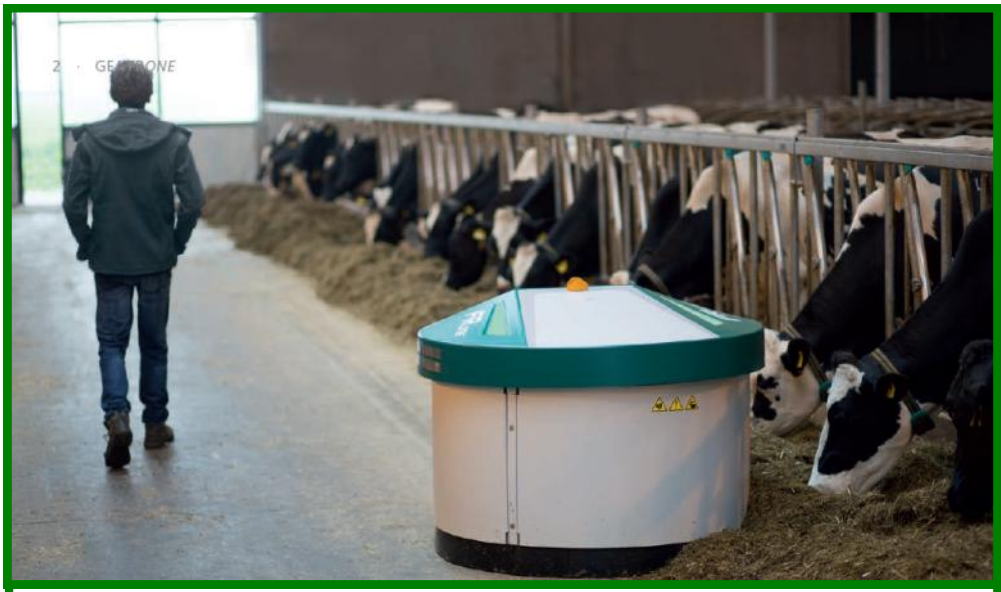
One of the first glass milk bottles was patented in 1884 by Dr. Henry Thatcher, after seeing a milkman making deliveries from an open bucket into which a child's filthy rag doll had accidentally fallen. By 1889, his Thatcher's Common Sense Milk Jar had become an industry standard. It was sealed with a waxed paper disc that was pressed into a groove inside the bottle's neck. The milk bottle, and the regular morning milkman, remained a staple part of North America until the 1950's, when waxed paper cartons of milk began to appear in supermarkets.

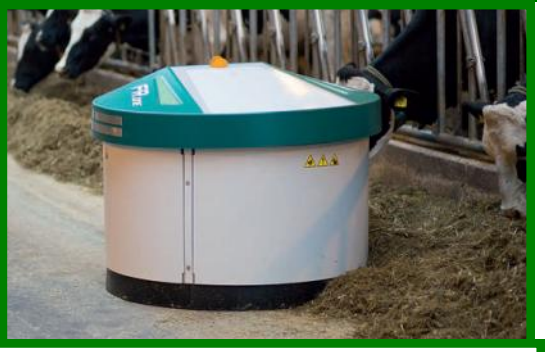
(from milk.procon.org)

ONE YEAR-PROQ

It has now been one year since both Vyefield Farms and Grace-Mar Farms have fired up North America's first Robotic GEA Rotary Parlors. Both have done extremely well adapting for the cows and farmers. To give an idea of how great things are going the following is a list of Cool Facts of Grace-Mar's 60 Stall ProQ:

- ⇒ **Started March last year, milking 600 cows.**
- ⇒ **Now 1150 Cows are milked in 4 hours with one parlor supervisor.**
- ⇒ **The parlor produces a litre of milk per second.**
- ⇒ **Cows are only away from cow barn an average of 20 minutes per milking.**
- ⇒ **All milk is instantly cooled before the tank.**
- ⇒ **The average teat cup time is 4 minutes per cow.**
- ⇒ **Average milk flow per minute is 3.25 kg.**
- ⇒ **Up to 325 cows milked per hour with one parlor supervisor.**
- ⇒ **Higher milk quality has been achieved.**
- ⇒ **3% Bimodel let down verses parlor average of 30% or more.**





GEA FR*one* - Feed Pusher

- Save time — regain additional hours of valuable labor with automated feed pushing
- Higher milk yield potential (between 1% – 3%)
- Reduced feed costs
- Improved animal health
- More frequent use of the milking robot
- Payback time of 1 – 4 years
- Max. speed of 19 feet per minute
- Can operate for up to 19 hours per day (5 hours total charging time)
- Unlimited routes

PACIFIC DAIRY CENTRE

New technology is valuable when it saves time, reduces labor, and provides a quick return on your investment. The GEA FR*one*, fully automated feed pusher, moves feed towards the feed line at the times you define and according to the routes you set. This ensures that your cows have access to fresh, high-quality feed around the clock – from your boss cows all the way through to your lowest ranking animals or second feed group. This, in turn, benefits you as your cows' rumen health and dry matter intake improves, their milk yield increases. The FR*one* is a valuable addition to any dairy farm that wants to optimize their feeding program.